



DOUBLE YOUR OUTPUT IN THE SAME SPACE



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The XPress Grill's upper & lower grill plates cook both sides simultaneously, reducing cook times by up to 50%. The precise temperature controls ensure food is cooked to the appropriate core temperature ensuring operators achieve consistent quality and food safety. Plus, rapid recovery and rapid pre-heat features save energy by allowing the griddle to cool between peak periods.

SMART DUAL-SURFACE GRILLS WHICH SAVE MONEY, TIME & SPACE WHILE IMPROVING QUALITY.

EASE OF USE

- EasyTouch[™] full colour screen design is simple and intuitive with Press & Go interface
- USB interface update menus
- Automatic lifting end lowering of platens

EASE OF CLEANING

- Single shaft platen lift assembly
- Angled backsplash and easy access from each side

TEMPERATURE CONTROL

- Advanced temperature control, smart anticipation versus on-off
- Eliminated temperature overshoot and undershoot
- Temperature uniformity with five independently controlled heat zones - three on plate and two on platen
- Each lane can now be set to a different temperature
- Menu flexibility, e.g. all-day breakfast

ENERGY SAVINGS

- Based on a recent competitive side-by-side test, the new Garland Xpress Grill reduces energy by approximately 24%
- Lanes can be turned off when not required (new feature)
- Annual savings of equipment and HVAC providing comfort in the kitchen

RELIABILITY

- Strong chassis design and longer life components
- Lower life cycle costs and accurate gap control

EASY TO SERVICE

- User interface provides advanced diagnostics and error logging - increased first time fix
- Voltage sensing and power management all electrical parts are standardised





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